



Complimentary
BANQUET
BY
DEMOLAY
COMMANDERY
TO
RICHMOND
COMMANDERY
No. 2
BOSTON
AMERICAN HOUSE. JUNE 19th 75.

MENU.

SOUP.

Green Turtle, Potage Julienne.

FISH.

Boiled Penobscot Salmon, Green Peas.

REMOVES.

Larded Fillet of Beef,
Boiled Leg of Mutton,
Roast Young Chicken,
Roast Spring Lamb.

ENTRÉES.

Lambs' Fries, au Gratin,
Vol-au-Vent, à la Financière,
Turban of Wild Pigeon, à l'Estragon,
Sweetbreads, au Petit Pois,
Chicken Croquettes.

LOBSTER SALAD.

ROMAN PUNCH.

GAME

Canvas-back Duck, Brant, Mongrel Goose,
Wild Squabs, Tame Squabs.

PASTRY.

Frozen Pudding, Charlotte Russe,
Champagne Jellies, Chantilly Baskets,
Milan Soufflées, Meringues, Gâteau Assorti.

DESSERT.

Strawberries and Cream, Neufchâtel Cheese,
Pineapples, Bananas, Oranges, Biscuit Glacé,
Ice Cream, Sherbets, Fancy Ices.

COFFEE.

XX Mesa Sherry.

Yriarte.

Chateau La Rose.

Marco bruner.

Dry Verzenay.

Chateau Leoville.

Seltzer.

CIGARS.